

Meat hygiene 2010

A. Write about:

- a. Fat necrosis and pathological fatty infiltration.
- b. Phosphorescence and bacterial discoloration of the meat.
- c. Postmortem changes in caught fish.

B. Describe the postmortem findings and give your judgment on:

- a. Fascioliasis and sarcocystosis.
- b. Sheep pox and rift valley fever.
- c. Coccidioidomycosis and telangiectasis.

C. Comment on:

- a. Pathogenesis of bovine T.B and probable tissue reactions.
- b. Factors affecting bacterial growth on meats.
- c. Slaughtering and bleeding of poultry at modern abattoir

D. Discuss these points:

- a. Oedema and yellow-fatted sheep carcass.
- b. Preservation of meat by drying.
- c. Bone darkening and bone taint.

Meat hygiene 2011

A. Write about

- a. Postmortem findings and judgments of *Linguatula serrata*, beef measles, salmonellosis and FMD.
- b. Antemortem findings and judgments of blackleg, rabies, tetanus and lumpy skin disease.
- c. Procedures should be done when the anthrax is detected at abattoir.

B. What do you know about?

- a. Botulism after eating some muscle foods.
- b. Prophylactic measures to produce meat of good keeping quality
- c. Bone taint.

C. Discuss these points

- a. Operations carried out on the evisceration line of modern poultry abattoir.
- b. Quality changes may be found in chilled and frozen poultry carcasses.

D. Give a full account on

- a. Spoilage of canned meat.
- b. Weeping of defrosted beet.

Meat hygiene 2012

A. Write on these points:

- a. Phosphorescence and "whiskers" on chilled mutton carcasses.
- b. Salmonellae provoking food infection among meat consumers with correspondent control measures.
- c. Tuberculous affections of bovine lungs.

B. What do you know about?

- a. Carcass decontamination to produce meat of good keeping quality.
- b. Prepectoral and internal iliac lymph nodes in bovine carcasses.
- c. Sources of meat contamination with spoilage microbes.

C. Write short notes on:

- a. Changes may be encountered in chilled meat.
- b. Chemical spoilage of canned meat.
- c. Location, detection and judgment of beef measles.
- d. Parasites directly transmissible to man through consumption of fish.

D. Briefly describe only TWO of the following:

- a. Postmortem inspection of poultry carcasses.
- b. Postmortem findings and judgment of fowl cholera, avian influenza and lymphoid leukosis.
- c. Bruises, broken bones, bone darkening in poultry carcasses.

E. Answer only TWO of the following questions:

- a. Enumerate bacterial hazards from sea food consumption with special reference to *Vibrio parahaemolyticus* and how to protect consumers from its infection.
- b. Factors affecting fish spoilage and how to control it.
- c. Ciguatera and scombroid poisoning.

Meat hygiene 2013

A. Write on these points:

1. Judgement on tuberculous beef carcasses.
2. Types of natural meat refrigeration.
3. Factors controlling food-poisoning outbreaks caused by eating meat dishes
4. Microbes in corned beef.

B. What do you know about?

1. Meat putrefaction as a form of meat spoilage.
2. Suprasternal and popliteal lymph nodes in bovine carcasses
3. Durability of frozen meat.

C. Discuss these subjects:

1. Sarcosporidiosis and lymph skin disease (from meat hygiene POV)
2. Sources of meat contamination with spoilage microbes
3. Affections may be determined in the hearts of inspected cattle carcasses.
4. Rust and damage in metallic containers of canned meat

Meat hygiene 2014

A. Write on these points

1. Weeping and freezer burn of defrosted meat.
2. Setting up a HACCP system-for ensuring meat safety.
3. Smoking of meat as a chemical method for preservation.
4. Main categories and rendering of the animal by-products.
5. Criteria and precautions of perfect meat refrigeration.

B. What do you know about

1. Fat decomposition.
2. Clostridium botulinum food poisoning (botulism).
3. Inspection of poultry.

C. Discuss these subjects

1. Factors affecting fish spoilage.
2. Cold preservation of fish.
3. Bacterial hazards associated with fish consumption, with special reference to *Vibrio parahaemolyticus* and its control.

Meat hygiene 2015

A. Write on these points

1. Normal and abnormal changes in chilled meat.
2. Differential diagnosis for tuberculosis in meat animals 'carcasses.
3. One every of abnormal conditions and generalized systemic infections in slaughter animals which can induce acetone odour in their flesh.
4. Irradiation of meat as a physical method of preservation.

B. What do you know about :

1. Antemortem findings of mature calf Emaciated cow. Tetanized ewe and rabid bull admitted to abattoir for slaughtering
2. Physiological and pathological fatty infiltrations in cattle livers.
3. Postmortem findings and judgements of Bang's dis , black leg and aphthous fever

C. Discuss these subjects

1. Anisakiases ; human infection , symptoms , prevention and judgement
2. Sources of meat contamination with spoilage microbes.
3. Fat rancidity; causes Stages, its promoting factors and measurement

D. Give a full account on

1. Hamburger disease , causes , incriminated food .symptoms and prevention
2. Inspection of poultry
3. Chemical methods for assessment fish

Meat hygiene 2016

Discuss briefly all of the followings

1. Main categories of the animal by-products
2. initial and terminal chilling of meat
3. Post mortem findings and judgements for each of pseudotuberculosis and para-tuberculosis in sheep carcasses
4. Traditional and HACCP systems for ensuring meat safety
5. Hormonal residues in meat

Briefly describe the following

1. Sarcocystosis; causes, postmortem findings, and judgment
2. Enumerate the forms of meat spoilage
3. Quality changes of chilled and frozen poultry
4. Campylobacter food poisoning; food implicated, symptoms, and prevention

Write a brief note to describe the following

1. Rigor mortis in fish which its technological significance
2. Enumerate methods used for assessment of fish quality and discuss 2 of them
3. Vibrio parahaemolyticus and anisakis simplex as important hazards associated with fish consumption

Discuss briefly all of the following

1. Weeping and freezer burn in defrosted meat
2. Measurement of Fat oxidation
3. Curing of meat as a chemical method for preservation
4. Microbes in canned meat